PICNIC SMOKED SALMON FILLETS

F

EASY

Last Modified: 07/15/2014

PREP: 13 Hrs COOK: 20 Min GRILLED

QUA MEASURE INGREDIENT PROCESS 2 Pounds Center Cut King Salmon Fillet Skin On 3 Cups Apple Wood Chips Soaked 1 Large Disposable Aluminum Pan Image: Soaked 1 Recipe: Sauce - Dill Sauce Image: Soaked 2 Quarts Water Image: Soaked 5 Tbsp Table Salt (With Iodine) Image: Soaked 1/4 Cup Granulated Sugar Packed 1/4 Cup Dark Brown Sugar Packed 2 Tbsp Kosher Salt Image: Soaked 1 Tbsp Fresh Coarse Ground Black Pepper 2 2 Medium Lemons Zested PREPARATION NOTE This is a dish VERY suitable for a Picnic. This Salmon is intended to be enjoyed while at room temperature. King Salmon is a naturally fatty fish. It does NOT need any additional Oil put on it to bake. FActroin NOTE This is a dish VERY suitable for a Picnic. This Salmon is intended to be enjoyed while at room te	SEAFOOD	SEAFOOD MAKES 4 SERVINGS			
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1 3 Iside down in a 9 inch x 13 inch diass paking dish. Pat the mixture in eveniv on top and the i					
		side down in a 9 inch x 13 inch glass baking dish. Pat the mixture in evenly on top and the sides of each piece of Salmon. Cover the dish with plastic wrap and refrigerate it			
overnight.					

PICNIC SMOKED SALMON FILLETS

4	2 Hours Before: Place the wood chips in the reserved bag, fill it with cold water, squeeze		
	out the air and seal tightly. Soak the wood chips for 2 hours.		
5	30 Minutes Before: Fill a chimney with Charcoal and light it on fire. Once burning, place		
	the white hot coals on one side of the grill, add another 1/4 chimney of unlit coals on top		
	of the hot ones. Sprinkle 1/2 the soaked wood chips on top of the coal bed (you will see		
	lots of smoke).		
	5 Minutes Before: On the other side of the grill, place the disposable foil pan on the coal		
	pan and pour in 1 Cup of Water. Sprinkle 1/2 of the soaked wood chips on top of the unlit		
6	coals (you will quickly see lots of smoke). Place the cooking grates over the coals and the		
_	foil pan. Close the grill lid for 5 minutes. Meanwhile, scrape most of the Sugar Mixture off		
	of the top of the Salmon and sprinkle the top of each piece lightly with Kosher Salt.		
	GRILLING: Using tongs, place the Salmon skin-side down and not touching on the side of		
	the grill directly over top of the foil pan. Close the lid on the grill, making sure the top and		
7	bottom vents are open. Heavily smoke the Salmon for 10 minutes. Add the remaining		
	wood chips directly on the hot coals and cook for 5 to 10 minutes more, depending on the		
	thickness of the Salmon, until it's firm to the touch and barely cooked. Don't overcook the		
	salmon or it will be dry!, The Salmon should measure 125 degrees in the thickest part with		
	an instant read thermometer.		
8	Transfer the Salmon to a clean platter and immediately cover them tightly with aluminum		
	foil. Allow them to rest for 10 minutes. Remove and discard the skin.		
SERVE	Serve hot, at room temperature, or cold with the Fresh Dill Sauce on the side.		